

VALENTINE'S FAVORITES – RED VELVET COOKIES

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(Makes about 2 dozen.)

Ingredients:

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ cup softened unsalted butter
- $\frac{3}{4}$ cup light brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 1 egg (room temperature)
- 1 teaspoon milk
- 2 teaspoon pure vanilla extract
- Red food coloring
- 1 cup semi-sweet white chocolate chips
- $\frac{1}{2}$ cup chopped pecans

Directions:

- Use a sifter to toss flour, cocoa powder, baking soda, brown sugar and granulated sugar in a large bowl and set aside.
- Use a mixer to beat butter at high speed until creamy. Switch to medium speed and beat in egg, milk and pure vanilla extract. Add about 2 teaspoons of red food coloring and continue to beat ingredients until combined.
- Pour dry ingredients in with wet ingredients and mix at low speed until soft dough is formed. If dough is not desired red color, add in a little more red food coloring.
- Slowly beat in white chocolate chips and pecans at low speed until dough becomes sticky.
- Cover dough with plastic wrap and chill for about an hour (do not skip this step).
- Pre-heat oven to 350 degrees and line two baking sheets with parchment paper.
- Scoop 1 $\frac{1}{2}$ tablespoons of chilled dough and form into a round shape bowl. Place the ball on the parchment paper.

- Bake each batch for about 12 minutes. Allow cookies to rest about 5 minutes before transferring them to a wire rack to cool completely.
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.